



Why every home cook needs NEFFLight®

Ingredients

Method

One of the things we love about cooking is creating and experimenting with new textures and flavours. But we can't forget, that at its core, baking is a science with hundreds of chemical reactions taking place throughout the cooking process.

While it can be tempting to keep opening the oven door to check how a dish is coming along, this can be detrimental to the final product. And we all know how devastating it is to spend over an hour preparing a decadent cake, only for it to sink once we take it out of the oven.

That's why NEFF engineers developed [NEFFLight®](#), a feature that ensures food is always visible, without needing to open the oven door. This feature is unique to NEFF and allows you to maintain a high oven temperature so food cooks faster.

How does NEFFLight® work?

Most ovens position their lighting system in the oven cavity, which means light in the oven is obstructed by shelves and pans. But NEFFLight® uses a specially designed prism located in the oven door to evenly distribute light. This makes it easier to get a good view of everything that is cooking, including the muffin in the very back corner of the oven cavity.

Which ovens have the NEFFLight® feature?

The unique NEFF lighting system is available on two ovens; 60cm [Slide&Hide® oven with FullSteam \(B48FT78HOB\)](#) and 60cm [Slide&Hide® oven with VarioSteam \(B58VT68HOB\)](#). This led lighting will make the appliance even more handy, effective and efficient.

Which recipes are great for using NEFFLight®?

Every cooking experience can be enhanced with NEFFLight®. But there are some recipes that are near impossible to make without it. Here are some recipes that will put your NEFFLight® to good use.

Yorkshire Puddings

Made with just four ingredients, it's hard to find a way to ruin this traditional

English side dish. But you'd be surprised how easy it is to make a mistake if you don't get the temperature right. Bake at 220°C for 8-10 minutes to ensure your Yorkshire Puddings are light, fluffy and golden. [Click here for the NEFF recipe.](#)



Carrot and Walnut Cake

Whether you're making a birthday cake, creating a dessert to take to a friend's house or simply doing some Sunday baking, there is nothing worse than putting a lot of time and effort into preparing a carrot and walnut cake, then seeing it sink in the middle and needing to fill in the gaps with cream cheese. This cake should be baked at 160°C for 45 minutes to ensure it rises, remains moist and retains its great shape after cooling down. [Click here for the NEFF recipe.](#)



Whole Roast Chicken

Did you know that your oven can drop up-to 100°C if you leave the oven door open for just 30 seconds? This is the reason some roasts take longer to cook than expected. Whether it's beef, lamb or chicken, you should try not to open the door to ensure heat doesn't escape while cooking. Roast your chicken at 200°C for 1 hour and 30 minutes to ensure you get the perfect texture and consistency. [Click here for the NEFF recipe.](#)



Interested in learning more about NEFFLight®? [Click here.](#)

Notes
